


## STREET FOOD

<p><b>ROASTED MUSHROOM SOUP</b>   \$8</p> <p>Preserved forest mushrooms, chive oil</p>	<p><b>FILIPINO FRIED CHICKEN</b>  \$19   \$12</p> <p>Sweet chili, adobo spice, Thai herbs, roasted banana ketchup</p>
<p><b>MARINATED OLIVES</b>   \$8   \$6</p> <p>Roasted garlic, thyme, chili flake</p>	<p><b>SHRIMP CEVICHE VERDE</b>  \$19   \$10</p> <p>Chilled tomatillo lime broth, serrano pepper, tostones</p>
<p><b>BELGIAN FRIES</b>   \$10   \$8</p> <p>Seasoned to perfection, served with garlic aioli Add white truffle oil +2   Add parmesan +2</p>	<p><b>GREEK WINGS</b> \$16   \$11</p> <p>Lemon, mediterranean herbs, served with a feta dip</p>
<p><b>INDIAN SAMOSAS</b>  \$15   \$10</p> <p>Vegetable filling and chickpeas, tamarind chutney drizzle</p>	<p><b>TAMARIND BBQ RIBS</b> \$18</p> <p>Toasted sesame, green onion, chili</p>
<p><b>VENEZUELAN TEQUEÑOS</b>  \$15   \$11</p> <p>Queso blanco wrapped in dough, with a chili mayo dip</p>	<p><b>MEZZE PLATTER</b>  \$17</p> <p>Three dips of hummus, muhammara, labne, served with raw vegetables, olives, warm za'atar naan</p>

## BOWLS & SALADS

<p><b>THE HERITAGE</b> \$17</p> <p>A tribute to the Vice President's Indian &amp; Jamaican heritage. Coconut-curry chicken on turmeric rice &amp; baby spinach, plantain, chickpea, pineapple</p>	<p><b>MISO CAESAR SALAD</b> \$13</p> <p>Shiitake "bacon", zesty wonton chips, nori, sesame Add adobo chicken +\$5   Add falafel +\$5</p>
<p><b>MUMBAI MARIACHI</b>   \$17</p> <p>Falafel on baby spinach &amp; assorted veggies, roasted potato, feta, smoky Chipotle dressing</p>	<p><b>WEST AFRICAN GUMBO</b>   \$17</p> <p>Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio Chef Williams Bacon • Ivory Coast</p>
<p><b>VIET VIBES</b>  \$17</p> <p>Adobo-spiced chicken, rice noodles, veggies, peanuts on a Vietnam River sauce</p>	<p><b>PERSIAN PLANTS AND PEAS</b>  \$17</p> <p>Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint Chef Taraneh Salehi • Iran</p>
<p><b>IMMIGRANT POKE</b>  \$17</p> <p>Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo</p>	<p> Bowls created in partnership with chefs from Tables Without Borders, a nonprofit that helps recently arrived immigrant chefs find work in the restaurant industry.  Most bowls can be made vegetarian with our bean-shroom protein substitute!</p>

## SANDWICHES (CHOICE OF FRIES OR SALAD)

<p><b>OLD SAIGON</b> \$17</p> <p>Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrot, chili mayo</p>	<p><b>FALAFEL</b>  \$16</p> <p>Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix</p>
<p><b>HAVANA</b> \$17</p> <p>"Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles</p>	<p><b>CLASSIQUE GRILLED CHEESE</b> \$14</p> <p>The toasted French classic with Swiss &amp; ham On na'an +\$1   Add cherry tomatoes +\$1   Add bacon +\$2</p>

## DESSERT

**LATIN FLAN \$7**  
Rich, sweet custard with caramel sauce

**ALFAJORES \$7**  
Round biscuits joined together with dulce de leche, coconut  
Add one: +\$1

## HAPPY HOUR

TUES-SAT 3PM-6:30PM  
ONLY FOR DINE-IN

THE  COLUMN IS OUR SECRET INGREDIENT FOR THE HAPPIEST OF HOURS. CHEERS!

 Vegan  Vegetarian  Happy Hour  Gluten-Free

We have instituted a 5% wellness charge that helps provide critical benefits to our employees, including paid sick leave and health insurance. This charge does not replace a tip. Please remember that 100% of your tip goes to the tipped staff's next paycheck.

A 20% gratuity is applied for parties of 4 or more. This charge, after tax, goes to increasing the wages of all our hourly employees, whether they are tipped staff or not.



CATERING  
AND PRIVATE  
EVENTS!

IMMIGRANTS MAKE AMERICA GREAT

WHITE HOUSE • immigrantfood.com • @immigrantfood • 202.888.0760 • 1701 Pennsylvania Ave. NW, Washington DC 20006

Like in most immigrant homes, nearly everything we serve is homemade.

# DINNER MENU

SERVED  
TUESDAY-SATURDAY

## MOCKTAILS

### PIÑA COLADA \$10

Ceder's non-alcoholic Wild Gin, pandam extract

### FONI NEGRONI \$10

Ceder non-alcoholic Wild gin, Lyre's Aperitif Rosso, Lyre's Italian Orange

## SEASONAL DRINKS

### PINEAPPLE MATCHA \$7

Matcha, chamomile, lemongrass & pineapple

### CAFÉ CALMA \$7

Rich latte with oatmilk, dates, and Peruvian coffee. *Hot or iced*

### MINT LIMONANA \$7

Mint, lemon, and honey: a refreshing Middle Eastern drink!

### AGUA DE JAMAICA \$7

Hibiscus flower-infused water. Popular in Latin America!

## NON ALCOHOLIC

**HOMEMADE ICED TEA** Free Refills **\$5**

**JARRITOS** Pineapple, Mandarin or Tamarind **\$5**

**MEXICAN COKE** **\$6**

**DIET COKE** **\$5**

**SPRITE** **\$5**

**WATER STILL / SPARKLING** **\$4**

## SANGRIA

**RED SANGRIA HELADA** **\$37** ~~**\$32**~~  
Fresh cut fruits **\$12** **\$9**

**WHITE SANGRIA** **\$37** ~~**\$32**~~  
Infused with cinnamon and cardamom **\$12** **\$9**

## MIMOSA

**CLASSIC MIMOSA** **\$37** ~~**\$32**~~  
Choice of: Orange, Pineapple, Mango **\$12** **\$9**

**DIY MIMOSA TRIO** **\$42**  
Served with a bottle of bubbly and all three classic flavors

## BEER

**LAV** **\$8** ~~**\$5**~~  
Serbia, Lager, 4.9%

**POLAR** **\$8** ~~**\$5**~~  
Venezuela, Pilsner, 4.5%

**DC BRAU EL JEFE SPEAKS** **\$9**  
USA, German Hefeweizen, 5%

**DC BRAU JOINT RESOLUTION** **\$9**  
USA, Hazy IPA, 5.5%

**MODELO ESPECIAL** **\$9**  
Mexico, Lager, 4.4%

## WINE

### BUBBLES

**JULES LOREN BRUT (NV)** **\$41** ~~**\$36**~~  
Cuvee Reserve, France **\$11** **\$9**

**JULES LOREN BRUT ROSÉ (NV)** **\$41** ~~**\$36**~~  
Cuvee Reserve, France **\$11** **\$10**

**CONCA D'ORO PROSECCO ROSÉ (NV)** **\$49**  
Glera, Pinot Noir, Veneto, Italy **\$13**

**MARIA CASANOVAS, CAVA (NV)** **\$57**  
Catalonia, Spain

### ROSÉ

**VILLA DES ANGES, PAYS D'OC** **\$29**  
**ROSÉ VIELLES VIGNES 2022** **\$9**  
Languedoc-Roussillon, France

### WHITE

**PETER ZEMMER, PINOT GRIGIO** **\$38** ~~**\$32**~~  
2021 **\$11**  
Alto Adige, DOC, Italy

**RHANLEIGH, CHENIN BLANC 2022** **\$41** ~~**\$34**~~  
Western Cape, South Africa **\$12** **\$9**

**ZOLO, TORRONTES 2022** **\$41** ~~**\$34**~~  
Mendoza, Argentina **\$12** **\$9**

**OLD SOUL, CHARDONNAY 2022** **\$43**  
Lodi, California **\$14**

**SAN FELICE, VERMENTINO 2021** **\$41**  
Tuscany, Italy **\$12**

**MANTEL BLANCO, SAUVIGNON BLANC 2021** **\$49**  
Rueda D.O., Spain

### RED

**KAVAKLIDERE, YAKUT 2022** **\$41** ~~**\$35**~~  
Eastern Anatolia, Turkey **\$12** **\$9**

**VIÑA LAS PERDICES, MALBEC RESERVA 2021** **\$49** ~~**\$43**~~  
Mendoza, Argentina **\$13** **\$10**

**TASSAJARA, PINOT NOIR 2021** **\$38**  
Monterey, California, USA **\$12**

**CLOUDLINE, PINOT NOIR 2022** **\$61**  
Willamette Valley, United States **\$16**

## WHAT'S GASTROADVOCACY?

Immigrant Food's fresh, creative dishes reflect how we see America: diverse, nourishing and welcoming. Restaurants have been the place where immigrants made a living and showed off their heritage. We're taking it a step further and also making this a platform to advocate, hold events and educate about immigration. Call it: Gastroadvocacy.



### THE THINK TABLE

Immigrant Food's monthly digital publication on immigration.

Visit: [www.immigrantfood.com](http://www.immigrantfood.com) or [@immigrantfood](https://twitter.com/immigrantfood)

### OUR NGO PARTNERS

Our NGO partners are the leading immigration service organizations in the DMV. We're proud to share our cause, our space and our energy with them. Scan the QR code to engage!



Scan the QR code for our weekly Engagement Menu!

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